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(54) Method and apparatus for co-extrusion of a dough mass with particulate matter in the outer dough.

(57) A continuous co-extruded food product is formed having dissimilar inner and outer portions wherein the inner portion is enveloped by the outer portion and the outer portion is a dough containing particulate material such as chocolate chips. The product is formed by an inner extrusion port being recessed a distance d from an outer extrusion port with the distance d being sufficient for permitting particulate material in the outer dough portion to pass through an exit passage between the inner and outer extrusion ports without clogging or agglomeration. Turbulence is induced in the outer dough portion which envelops the inner portion thereby causing the particulate material to tumble whereby at least a portion of the particulate material partially penetrates the exterior surface of the outer dough portion enveloping the inner portion. Dough is removed from the surface of the part of the particulate material penetrating the exterior surface of the outer dough portion. In a preferred embodiment, the outer extrusion port includes a land surface generally parallel to the axis of the outer extrusion port and a bevel surface at the interior surface of the outer extrusion port. The land surface intersects the beveled surface at a generally

sharp line of intersection. The generally sharp line of intersection and the bevel surface cause the tumbling of the particulate material. The land surface removes dough from the surface of the particulate material which penetrates the exterior surface of the outer dough portion.

METHOD AND APPARATUS FOR CO-EXTRUSION OF
A DOUGH MASS WITH PARTICULATE MATTER IN
THE OUTER DOUGH 0168255

1 FIELD OF INVENTION

2 The present invention relates to the manufacture of
3 edible products having dissimilar inner and outer portions.
4 More particularly, the present invention is directed to the
5 manufacture of food products wherein an inner dough portion is
6 enveloped by an outer dough portion and the outer dough
7 portion contains particulate matter.

8 BACKGROUND OF THE INVENTION

9 The types of products to which the present invention
10 relates include baked goods that are baked from dough pieces
11 having an outer layer of farinaceous dough and a core which
12 may be a dissimilar dough or another material such as a jam,
13 cream, puree, paste, or other extrudable form of fruit,
14 cheese, meat, vegetable, confection or other edible substance.
15 In those products where the core is also a dough, the inner
16 and outer doughs would be advantageously dissimilar in
17 composition so as to produce different tastes, colors,
18 appearances, textures, consistencies, or the like in the inner
19 and outer portions of the baked product. Regardless of the
20 composition of the inner and outer portions, the present
21 invention is directed to products having particulate matter,
22 such as chocolate chips, candied fruit, nuts, raisins, and the
23 like, in the outer portion.

24 In the past, products having different inner and
25 outer portions have been formed by concentrically extruding an
26 extrudate rope as shown in U.S. Patent No. 3,572,259 to
27 Hayashi.

28 An automatic machine for making filled baked goods
29 is described in U.S. Patent No. 3,196,810 to Roth. In this
30 patent, a plurality of dies dispose flavoring material within

1 a dough. U.S. Patent No. 3,778,209 to Wallace et al. discloses
2 an apparatus for forming a food extrusion in which an inner
3 meat food is totally enrobed by an outer moldable food by
4 using a co-extrusion nozzle and a pair of augers to force food
5 products through the co-extrusion nozzle from a respective
6 pair of food hoppers. Augers are particularly useful for the
7 extrusion of foods, such as dough, in order to achieve a
8 consistent quality, reliability and high efficiency in the
9 high speed manufacture of snacks such as cookies, chocolate
10 layered foods and the like.

11 In the manufacture of co-extruded food substances,
12 it is common to require that the outer food substance
13 encapsulates or enrobes an inner food substance. In U.S.
14 Patent Nos. 3,778,209 to Wallace et al. and 3,249,068 to
15 Gembioki, the enrobing action is obtained by controlling the
16 motion of a plunger or piston used in connection with the
17 feeding of the food material to be encapsulated. In U.S.
18 Patent No. 4,251,201 to Krysiak, an enrobed food piece is
19 produced with an apparatus that includes specially sequenced
20 feed mechanisms used to co-extrude an inner and outer food
21 product from coaxial dies in combination with a sequence
22 coordinated iris shaped out-off valve that is closely mounted
23 to the discharge ports of the extrusion dies. The iris valve
24 cuts the co-extrusion just at a time when the feed of both the
25 inner filler and outer enrobing foods is interrupted and the
26 space in which the valve acts is essentially filled with the
27 outer enrobing food. This technique appears to depend upon a
28 relatively easy flowability of the outer food substance so as
29 to coat the rear of the inner food while the iris valve is
30 about to close and appears limited in operating speed because

1 the feed of both inner and outer foods must be interrupted for
2 each food piece manufactured.

3 More recently, relatively high speed methods and
4 apparatuses have been developed whereby an inner dough co-
5 extruded with an outer dough is enrobed by severing the outer
6 dough with a blunt severing edge or a severing element which
7 simultaneously draws the outer dough over the inner dough on
8 both sides of a severed element to form a fully enrobed food
9 piece. See, for example, commonly-assigned U.S. Patent
10 Application Serial No. 06/507,401.

11 In all the known methods discussed above, there is
12 no disclosure of including particulate matter in the outer
13 dough portion. Consequently, none of the references disclose
14 any method or apparatus which facilitates inclusion of
15 particulate matter in the outer portion of a co-extruded dough
16 rope.

17 Experience in the art of co-extrusion has taught
18 that certain difficulties are encountered in extruding an
19 outer tube of doughy mass containing particulate matter. For
20 example, the normal configuration of the die head is such that
21 the annular space between the outside circumference of the
22 inner extrusion port and the inside of the outer extrusion
23 port prevents smooth passage of the particulate matter. In
24 some cases, the space when adjusted to provide the proper flow
25 rate and tube thickness is simply too small to allow passage
26 of the particles. Another problem encountered is the
27 agglomeration of particles as they enter the exit passage
28 which blocks the flow of extrusion or causes an uneven outer
29 tube of dough.

30 When it is desired to extrude a particle-containing

1 outer tube of dough mass to produce an attractive relatively
2 smooth-skinned confectionery or cookie having the particulate
3 matter appear as if placed thereon externally or prepared by
4 hand, the problems are intensified. The particles are
5 desirably free from a partial covering by the doughy mass.
6 This enhances the appearance of the finished product which is
7 an important commercial consideration. In order to enhance
8 the product's appearance, the particles should penetrate the
9 exterior surface of the outer dough and should be free of a
10 partial covering by the doughy mass.

11 A further consideration relative to extruding the
12 outer tube of doughy mass with particles is that the integrity
13 of the outer dough portion should be maintained, especially in
14 the case of co-extruded cookie dough, so that the final
15 product appears wholly handmade. Any discontinuities through
16 which the inner portion can be seen significantly erodes the
17 appearance of a handmade quality for the product.

18 Moreover, it would be desirable that each of the
19 above considerations be resolved while maintaining high speed
20 production.

21 We have now found it possible _____
22 to overcome the problems hereinbefore discussed with respect
23 to co-extruding a two-component doughy mass having an inner
24 and outer portion in which the outer portion contains
25 particulate material. Thus, we have found it possible to
26 provide a method and apparatus for co-extruding an inner
27 doughy mass and an outer doughy mass containing particulate
28 material wherein at least a portion of the particles in the

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1 outer doughy mass penetrate the exterior surface of the outer
2 doughy mass and any partial dough covering of the particulate
3 material penetrating the exterior surface of the outer doughy
4 mass is substantially removed.

5 We have now further found it possible to _____
6 provide a method and apparatus for the manufacture of
7 chocolate chip cookie products comprising a dissimilar inner
8 dough and an outer dough by means of co-extrusion of the inner
9 dough and a chocolate chip containing outer dough wherein the
10 chocolate chips penetrate the outer dough exterior surface and
11 the resultant chocolate chip cookie product has a commercially
12 desirable handmade appearance.

13 SUMMARY OF THE INVENTION

14 The present invention includes a method and
15 apparatus useful for forming a continuous food extrudate
16 having dissimilar inner and outer portions wherein the inner
17 portion is enveloped by the outer portion and the outer
18 portion is a dough containing particulate material. The
19 apparatus of the present invention has an inner extrusion port
20 through which the inner portion is extruded and an outer
21 extrusion port. The outer extrusion port has a generally
22 annular extrusion orifice greater in area than the cross-
23 sectional area of the extrusion orifice of the inner extrusion
24 port. Turbulence-inducing means are provided on the outer
25 extrusion port. The inner extrusion port is recessed from the
26 outer extrusion port a distance sufficient to allow passage of
27 the outer dough containing particulate material therebetween

1 without agglomeration of the particles. This distance is
2 suitably at least about 1.25 times the maximum dimension of
3 the particulate material in the outer doughy mass.

4 In one embodiment, the turbulence-inducing means
5 includes a generally annular beveled edge on the interior side
6 of the orifice of the outer extrusion port contiguous with a
7 generally annular land surface generally parallel with respect
8 to the axis of outer extrusion port. The annular beveled edge
9 meets the annular land surface at a substantially sharp
10 intersection. The generally annular land surface has a length
11 sufficient to remove dough coverings from the parts of the
12 particles penetrating the exterior surface of the outer dough
13 portion. Preferably, the angle of the beveled edge is between
14 about 15° and about 60°, while the annular land surface is
15 from about 1/16 inch to about 5/16 inch in length and is
16 preferably about 3/16 inch in length.

17 The method of the present invention for forming a
18 dough extrudate having dissimilar inner and outer portions
19 wherein the inner portion is enveloped by the outer portion
20 and the outer portion contains particulate matter includes
21 extruding a first doughy mass under pressure through an inner
22 extrusion port, and extruding a second doughy mass, dissimilar
23 to the first doughy mass and containing particulate matter,
24 under pressure through a generally annular exit passage formed
25 by the inner extrusion port being recessed from the outer
26 extrusion port a distance sufficient to prevent agglomeration
27 of the particles in the outer doughy portion within the exit
28 passage. The particle-containing second doughy mass is
29 extruded around and in intimate contact with the first doughy
30 mass while the particles in the second or outer doughy mass

1 tumble in response to turbulent flow induced by turbulence-
2 inducing means so that at least a portion of the particles
3 partially penetrate the exterior surface of the outer dough
4 portion. Dough coverings of the part of the particles
5 penetrating the exterior surface of the outer dough portion
6 are removed.

7 In one preferred embodiment of the present
8 invention, the outer dough portion is a chocolate chip cookie
9 dough containing chocolate chips as the particulate material.
10 The inner doughy mass is a dissimilar chocolate chip cookie
11 dough which may include a humectant so that the dough remains
12 moist and chewy, even after baking. If desired, the inner
13 doughy mass may also contain chocolate chips to enhance the
14 flavor and sweetness of the inner dough.

15 The present invention provides a continuous dough
16 extrudate having dissimilar inner and outer dough portions.
17 The outer portion envelopes the inner portion and contains
18 particulate matter. During the co-extrusion, the particles
19 are tumbled to a degree sufficient to penetrate the exterior
20 surface of the outer portion of the extrudate. Moreover, the
21 co-extruded dough rope has a smooth overall appearance without
22 any discontinuities or voids in the outer portion through
23 which the inner doughy mass can be seen, and there is no
24 partial covering or "skin" of the doughy mass over the
25 particles which have penetrated the exterior surface of the
26 outer dough portion.

27 The present invention can easily be adapted for use
28 in a high speed process without extensive modifications to
29 existing equipment.
30

BRIEF DESCRIPTION OF THE DRAWINGS

In the drawings forming part hereof:

Fig. 1 is a schematic side view, partially in cross-section, of one embodiment of a co-extrusion apparatus in accordance with the present invention;

Fig. 2 is a simplified schematic cross-sectional view of an embodiment similar to that illustrated in Fig. 1 of a co-extrusion apparatus in accordance with the present invention;

Fig. 3 is a simplified schematic cross-sectional view similar to that of Fig. 2 which further illustrates an inner doughy mass and outer doughy mass containing particulate material;

Fig. 4 is a simplified schematic illustration of an alternate embodiment of an outer extrusion port which may be used with the apparatus of Fig. 1; and

Fig. 5 is a schematic side view, partially in cross-section, similar to that of Fig. 1 which further shows an inner doughy mass and an outer doughy mass containing particulate material and illustrates operation in accordance with one embodiment of the present invention.

DESCRIPTION OF THE PREFERRED EMBODIMENTS

In order to provide a more complete understanding of the present invention and an appreciation of its advantages a detailed description of preferred embodiments is presented below.

Figure 1 is a schematic representation of a co-extrusion apparatus 5 in accordance with the present invention. The co-extrusion apparatus 5 comprises a die casing 7 and an inner filler tube or inner extrusion conduit

1 10. The end of inner extrusion conduit 10 terminates with
2 inner extrusion port 11. Surrounding filler tube or inner
3 extrusion conduit 10 is outer extrusion conduit 23 which is
4 defined by the outer wall of inner extrusion conduit 10 and
5 the wall 29 of die casing 7. Mounted on the bottom of die
6 casing 7 and positioned below inner extrusion port 11 is
7 extrusion die plate 20 in which is provided outer extrusion
8 port 21. Positioned below outer extrusion port 21 is conveyor
9 means 30 for receiving and transporting the co-extruded doughy
10 rope to, e.g., an oven.

11 Apparatus for the manufacture of food products
12 having dissimilar inner and outer portions by co-extrusion
13 through concentric inner and outer extrusion nozzles or
14 conduits are themselves well known and do not require detailed
15 discussion. Examples of prior art apparatus are shown in the
16 prior art patents discussed in the foregoing.

17 In accordance with conventional constructions, an
18 inner doughy mass would be fed via conduit means from a first
19 hopper to inner extrusion conduit or filler tube 10 by
20 conventional means (not illustrated). Likewise, an outer
21 doughy mass would be fed via conduit means from a second
22 hopper to the outer extrusion conduit means 23 by conventional
23 means (not illustrated). Means for feeding the inner doughy
24 mass to filler tube 10 and the outer doughy mass to the outer
25 extrusion conduit 23 may be, e.g., well known auger devices.
26 Feeding of the doughy masses through the extrusion conduits
27 may also be accomplished by appropriate gas pressure. The
28 manner and means of feeding doughy masses to inner and outer
29 co-extrusion conduits are well known in the art and form no
30 part of the present invention. Therefore, they are not

1 discussed in detail herein.

2 Conduit means 31 and conduit means 37 are
3 illustrated in phantom in Fig. 1 and represent means for
4 feeding the inner doughy mass to filler tube 10 and the outer
5 doughy mass to outer extrusion conduit 23 respectively. As
6 illustrated in Fig. 1, the outer extrusion conduit 23 is
7 greater in area on the right hand side of the figure where the
8 outer doughy mass is fed into the outer extrusion conduit.
9 The outer doughy mass surrounds the inner filler tube 10 and
10 is forced through exit passage 28 between inner extrusion port
11 11 and bottom die plate 20 whereby the outer doughy mass
12 surrounds and envelopes the inner doughy mass extruded through
13 the inner extrusion port 11. The composite outer doughy mass
14 enveloping the inner doughy mass is forced or co-extruded
15 through the outer extrusion port 21 of extrusion die 20. The
16 general arrangement of such co-extrusion devices are
17 themselves well known in the art.

18 Inner filler tube 10 and the inner extrusion port 11
19 may assume a variety of geometrical cross-sections. Suitably,
20 the geometrical cross-section of filler tube 10 and inner
21 extrusion port 11 is circular. Similarly, annular-like outer
22 extrusion conduit 23 and outer extrusion port 21 may assume a
23 variety of geometrical cross-sections. Suitably, outer
24 extrusion port 21 has a circular cross-section. The cross-
25 sectional area of outer extrusion port 21 is greater than the
26 cross-sectional area of the inner extrusion port 11 in order
27 that the outer doughy mass may envelop the inner doughy mass
28 to provide the co-extruded rope-like product having dissimilar
29 outer and inner portions in accordance with the well-known
30 practice of the art.

1 As illustrated in Fig. 1, the left periphery of
2 inner extrusion port 11 is positioned in approximate alignment
3 with the left land surface 24 of the outer extrusion port 21
4 of bottom die plate 20. Such an alignment is found
5 advantageous for producing a satisfactory product when the
6 co-extruded rope-like product having dissimilar outer and
7 inner portions is received and transported away by conveyor
8 means 30 moving to the right as indicated by the arrow A in
9 Fig. 1. That is, when the conveyor means 30 is moving as
10 indicated by the arrow A, best results in the quality of the
11 co-extruded product are not generally obtained by
12 concentrically positioning the inner extrusion port 11 with
13 respect to the outer extrusion port 21. The exact lateral
14 positioning of the inner extrusion port 11 with respect to the
15 outer extrusion port 21 for producing an optimum quality
16 product may vary slightly depending on the composition of the
17 inner and outer doughy masses and the linear speed of conveyor
18 means 30 but can be routinely determined in view of the
19 foregoing general guidance. Means (not illustrated) would be
20 provided to laterally move die casing 7 and thereby outer
21 extrusion port 21 with respect to inner extrusion port 11.

22 In accordance with the present invention,
23 particulate material, such as chocolate chips, are disposed in
24 the outer doughy mass which is forced through the outer
25 extrusion conduit 23. In accordance with the present
26 invention, means are provided to tumble the particulate
27 material of the outer doughy mass enveloping the inner doughy
28 mass so that at least a portion of the particulate material
29 penetrates the exterior surface of outer doughy mass portion
30 of the co-extruded rope-like product formed from dissimilar

1 inner and outer portions. Further, in accordance with the
2 present invention, means are provided whereby partial covering
3 of the particles penetrating the exterior surface of the outer
4 portion of the co-extruded product are removed.

5 The method and apparatus in accordance with the
6 present invention will now be explained in greater detail with
7 reference to Fig. 1 and Fig. 2 wherein Fig. 2 is a schematic
8 detail illustration of filler tube 10 and the bottom die plate
9 20. Reference is also made to Fig. 3, which is similar to
10 Fig. 2, and which schematically illustrates the co-extrusion
11 of inner doughy mass 34 and outer doughy mass 32 containing
12 particulate material 26 whereby co-extruded rope-like product
13 35 is formed from dissimilar inner dough 34 and outer dough 32
14 and a portion of the particulate material 26 penetrates the
15 exterior surface 33 of the outer dough 32 of the rope-like
16 product 35. In Figs. 2 and 3, inner extrusion port 11 is
17 illustrated positioned generally concentric with outer
18 extrusion port 21 for clarity of illustration. However, as
19 hereinbefore discussed, such positioning of the inner
20 extrusion port 11 with respect to the outer extrusion port 21
21 is not always optimum for all operating conditions.

22 Outer extrusion port 21 having an orifice 25 is
23 formed in bottom die plate 20 and includes an annular land
24 surface 24 and an annular bevel surface 22 on the interior
25 side of outer extrusion port 21. Annular land surface 24
26 intersects annular bevel surface or edge 22 at point 27
27 thereby forming an annular line of intersection. Annular land
28 surface 24 is a peripheral surface of outer extrusion port 21
29 and is parallel to the axis of outer extrusion port 21. Bevel
30 surface 22 is located on the inner or interior side of the

1 outer extrusion port 21 (i.e., the side of outer extrusion
2 port 21 facing the inner extension port 11). Bevel surface 22
3 extends around the perimeter of the outer extrusion port 21.
4 Bevel edge or surface 22 is formed at an angle α with a line
5 perpendicular to the axis of outer extrusion port 21 or
6 therefore with the surface of land surface 24.

7 The turbulence inducing means, in accordance with
8 the present invention, comprises bevel edge or surface 22 and
9 the line of intersection 27 between bevel edge 22 and land
10 surface 24. It is important that the line of intersection 27
11 between bevel surface 22 and land surface 24 be substantially
12 sharp. This substantially sharp intersection 27 is very
13 effective for inducing turbulence in particulate matter 26 of
14 the outer dough 32.

15 By substantially sharp is meant that it is
16 permissible for the line of intersection 27 to have a very
17 small radius. A very small radius may be desirable from a
18 practical viewpoint to prevent an operator, e.g., from
19 inadvertently cutting himself when handling the apparatus. A
20 sharp line of intersection (i.e., not even having a small
21 radius) would otherwise give totally satisfactory performance.
22 It is important, however, that there not be a large radius at
23 the intersection between bevel edge 27 and the annular land
24 surface 24. A large radius would not result in the desired
25 creation of turbulence in the outer dough 32 and the tumbling
26 of the particulate material 26 and therefore the subsequent
27 satisfactory penetration of the exterior surface 33 of the
28 composite rope-like product 35 will not be achieved.

29 The land surface 24 having a length parallel to the
30 axis of outer extrusion port 21 serves to remove partial dough

1 covering or dough skin from the particulate material 26 which
2 penetrates the outer dough surface 33 of the outer dough due
3 to the tumbling of particulate material 26 caused by the line
4 of intersection 27. The length of the land surface 24 must be
5 sufficient to substantially remove any partial dough covering
6 or skin from the particulate material 26 which penetrates the
7 outer exterior surface 33 of the outer dough. However, if the
8 length of land surface 24 is too long, it may function to push
9 the particulate material 26 which has penetrated the outer
10 dough surface 33 back into the dough.

11 In accordance with the present invention, the inner
12 extrusion port 11 of filler tube 10 is recessed from the outer
13 extrusion port 21 a distance d. Recessing the inner extrusion
14 port 11 a distance d from the outer extrusion port 21 defines
15 an exit passage 28 through which the outer doughy mass
16 containing particulate material 26 passes as it begins to
17 envelop the inner doughy mass 34 exiting the inner extrusion
18 port 11. The distance d is selected to be sufficient to
19 permit passage of the particles of the particulate material 26
20 contained in the outer dough 32 through the exit passage 28
21 without clogging or agglomeration.

22 Advantageously the distance d is selected to be at
23 least about 1.25 times the maximum dimension of the largest
24 particles 26 disposed in the outer doughy mass 32 in order to
25 prevent agglomeration or clogging of the particulate material
26 26 in the annular exit passage 28. In most applications, d
27 would not equal more than approximately 2 because as d gets
28 larger in most instances the cross-sectional area of orifice
29 25 of the outer extrusion orifice 21 would tend to grow
30 rapidly larger and the thickness of the outer doughy mass 32

1 would tend to become large with respect to the thickness of
2 the inner doughy mass 34 of the rope-like co-extruded product
3 35 and thereby not result in what is usually considered a
4 desirable commercial product. It will be understood that the
5 distance d is not defined by random very large particles which
6 do not conform to the intended commercial particle size or
7 grade. In general, the closest distance d from the inner
8 extrusion port 11 to the outer extrusion port 21 is about 5/16
9 inch to about 7/16 inch with 5/16 inch being satisfactory in
10 many applications.

11 The land surface 24 may be circular having a
12 constant diameter and a smooth surface. If land surface 24 is
13 circular, suitable diameters for the outer extrusion port
14 orifice 25 are from about 11/16 inch to about 1-1/8 inch. The
15 orifice of the inner extrusion port is suitably circular in
16 cross-section having a diameter of from about 9/16 inch to
17 about 1 inch. The cross-sectional area of the orifice of the
18 outer extrusion port 21 would be greater than the cross-
19 sectional area of the orifice of the inner extrusion port 11.
20 Good results have been achieved when the outer extrusion port
21 orifice has a diameter of 27/32 inch and the inner extrusion
22 port orifice has a diameter of 5/8 inch. As hereinbefore
23 discussed, the inner extrusion port 11 and the outer extrusion
24 port 21 do not have to have a circular or annular cross-
25 section. Other cross-sectional geometries forming a closed
26 perimeter can give satisfactory results and this is referred
27 to herein as generally annular.

28 The angle c of the beveled edge 22 is generally
29 greater than about 15°. Very satisfactory results have been
30 achieved when the angle c is 60°. Suitable lengths for the

1 land surface 24 parallel to the axis of the outer extrusion
2 port 21 (dimension e of Fig. 2) are from about 1/16 inch to
3 about 5/16 inch with a length of about 1/8 inch having been
4 found satisfactory.

5 The bottom die plate 20 having the outer extrusion
6 port 21 formed therein may be fabricated from a single molded
7 or machined material as illustrated in Fig. 2 or it may be
8 fabricated from an inside plate having the beveled surface or
9 edge 22 bonded in combination with an outside plate of the
10 same or different material which provides the annular land
11 surface 24 as illustrated in Fig. 3. In either case, the
12 sharp or generally sharp line of intersection 27 will be
13 provided between the beveled edge 22 and the land surface 24.

14 As illustrated in Fig. 4, the land surface 24 of the
15 outer extrusion port 21 may be provided with longitudinal
16 scallops 37, i.e., scallops extending in the direction of the
17 axis of the outer extrusion port 21. If used, the scallops
18 desirably would be of a size so as to prevent complete entry
19 of particles of the particulate matter 26 disposed in the
20 outer doughy mass 32.

21 Operation of the present invention may be described
22 in conjunction with Fig. 3 and Fig. 5. An inner dough 34 is
23 fed under pressure through filler tube or inner extrusion
24 conduit 10 by means such as an auger or gas pressure as
25 hereinbefore discussed. An outer dough 32 which is dissimilar
26 to the inner dough 34 is fed under pressure through outer
27 extrusion conduit 23. In accordance with the present
28 invention, the outer dough 32 contains particulate material
29 26. The inner dough 34 exits inner extrusion port 11 and is
30 enveloped by the outer dough 32 which exits the annular exit

1 passage 28. The inner dough 34 enveloped by the outer dough
2 32 passes through the outer extrusion port 21. The
3 particulate material 26 in the outer dough 32 is caused to
4 tumble as the outer dough passes over bevel edge 22 and the
5 substantially sharp line of intersection 27. The
6 substantially sharp line of intersection 27 is of particular
7 importance in the embodiment described for causing tumbling of
8 the particulate material 26 or stated otherwise, inducing
9 turbulence in the outer doughy mass 32 whereby tumbling of the
10 particulate material 26 takes place.

11 At least a portion of the particles of the
12 particulate material 26 which has been caused to tumble by the
13 turbulence inducing means will partially break through the
14 exterior surface 33 of the outer doughy mass 32 as the inner
15 doughy mass 34 and the outer doughy mass 32 co-extruded
16 product passes through the land surface 24. The land surface
17 24 substantially removes partial dough coverings or skin from
18 the particulate matter 26 that has penetrated the exterior
19 surface 33 of the outer doughy mass 32. It will be
20 appreciated that a portion of the particulate material 26 will
21 remain embedded within the outer doughy mass 32. However, a
22 sufficient amount of particles of the particulate material 26
23 will be tumbled at or near the surface of the outer doughy
24 mass to render the desired appearance to the extruded dough
25 rope-like product 35.

26 The composite doughy rope-like product 35 exits the
27 outer extrusion port 21 and is received and transported away
28 by horizontally disposed conveyor means 30. Typically, the
29 composite doughy rope-like product 35 on conveyor means 30
30 would be cut into individual portions by any convenient

1 cutting means which are well known in the art. The cut
2 portions of the rope-like product would be further transported
3 to an oven for baking.

4 The operation of the apparatus and method of the
5 present invention would most advantageously be carried out
6 continuously in an automated process. The composite doughy
7 rope-like product 35 may be extruded at a rate as low as about
8 2 feet/minute and the desired tumbling effect will be
9 achieved. The maximum speed of extrusion of the rope-like
10 product 35 may be typically 35 feet/minute. The maximum speed
11 of extrusion of the rope-like product 35 is determined by
12 practical considerations such as the size of the oven and the
13 avoidance of tears in the outer dough 32 of the composite
14 rope-like product 35. In general, the conveyer means 30 picks
15 up and carries away the co-extruded composite dough rope-like
16 product 35 at a speed equal to or just slightly greater than
17 the speed of extrusion so that the rope-like product 35 is
18 oriented in the direction of travel of the conveyor means 30
19 but is not overly extended so as to cause unsightly
20 discontinuities in the outer dough portion..

21 The method and apparatus of the present invention
22 may be readily adapted for use on many co-extrusion
23 apparatuses for manufacturing food products having dissimilar
24 inner and outer portions.

25 The apparatus and method of the present invention is
26 highly advantageous for the automated manufacture of chocolate
27 chip cookies having a dissimilar inner dough and outer dough
28 and wherein the finished product has a commercially desirable
29 handmade appearance. In accordance with a preferred
30 embodiment of the present invention, the inner dough 34 would

1 be a chocolate chip cookie dough with or without chocolate
2 chips. The outer dough 32 would also be a chocolate chip
3 cookie dough, suitably dissimilar to the inner dough, and, in
4 accordance with the present invention, would contain chocolate
5 chips. The chocolate chip cookies would be manufactured by
6 the apparatus and method in accordance with the present
7 invention as hereinbefore described. Suitably, the inner
8 dough would contain a humectant in order to render the
9 finished product with a moist and chewy inner texture after
10 baking. The outer dough can be a normal chocolate chip cookie
11 dough which takes on a crispy brown appearance and texture
12 after baking.

13 The size of the chocolate chips, i.e. the
14 particulate matter 26, in the outer dough mass 32 can be of
15 the size which provides from about 1,500 chips per pound to
16 about 10,000 chips per pound. An advantageous chip size is
17 about 4,600 chips per pound to about 5,000 chips per pound
18 with about 4,800 chips per pound being a particularly
19 desirable chip size. The concentration of chocolate chips in
20 the outer dough 32 at the exit passage 28 may be from about 3%
21 to about 40% by weight based on the dough and is suitably
22 about 7% to about 20% by weight. A concentration of chocolate
23 chips of about 15% by weight based on the dough has been found
24 useful. The specific embodiments herein before described are
25 particularly useful for the manufacture of chocolate chip
26 cookies. The inner dough may or may not contain manufacture
27 of chocolate chip cookies. Satisfactory cookies can be made
28 without chocolate chips in the inner dough.

29 Chocolate chip cookie product prepared in accordance
30 with the method and apparatus of the present invention has

1 chocolate chips dispersed over and penetrating the entire
2 exterior surface of the cookie without the presence of an
3 unappealing or unsightly thin layer of baked dough crust
4 covering the chocolate chips. The chocolate chip cookie
5 product which is prepared by the method and apparatus in
6 accordance with the present invention has a commercially
7 desirable handmade appearance even though it is prepared by an
8 automated, continuous method of manufacture.

9 In comparison, chocolate chip cookies prepared by
10 contentional co-extrusion methods and apparatus for food
11 products having dissimilar outer and inner portions will not
12 have chocolate chips protruding through the exterior surface
13 of the outer dough and uncovered by a baked doughy layer.

14 Although preferred embodiments of the method and
15 apparatus of the present invention have been described in
16 detail, it is contemplated that changes and modifications may
17 be made thereto by one skilled in the art all within the
18 spirit and scope of the present invention as described herein
19 and as defined in the appended claims.

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CLAIMS

1. A co-extrusion apparatus for forming a continuous food product having dissimilar inner and outer portions wherein said inner portion is enveloped by said outer portion and said outer portion is a dough containing particulate material composed of particles, said apparatus comprising:

an inner extrusion port having an exit orifice with a first cross-sectional area through which said inner portion is extruded;

an outer extrusion port having an exit orifice with a second cross-sectional area greater in area than said first cross-sectional area wherein said inner extrusion port is recessed a distance d from said outer extrusion port with said recessed distance defining an exit passage between said inner extrusion port and said outer extrusion port and wherein said distance d is sufficient to permit said particles of said particulate material contained in said dough of said outer portion to pass through said exit passage;

first conduit means communicating with said inner extrusion port for providing said inner portion thereto;

second conduit means communicating with said exit passage for providing said outer dough portion containing particulate material thereto, whereby said outer dough portion containing particulate material passes through said exit passage and envelops said inner portion extruded through said inner extrusion port and wherein said inner portion enveloped by said outer portion passes through said outer extrusion port thereby forming a

composite food product having dissimilar inner and outer portions;

means for inducing turbulence in said outer dough portion enveloping said inner portion whereby said particulate material in said outer dough portion tumble and at least a portion of the particles of said particulate material have a part thereof penetrate the exterior surface of said outer dough portion; and

means for substantially removing dough from the parts said particles which penetrate said exterior surface of said outer dough portion.

2. An apparatus as recited in claim 1 wherein said distance d is at least about 1.25 times the largest dimension of the largest particles of said particulate material.

3. An apparatus as recited in claim 1 wherein said distance d is about 1.25 to 2 times the largest dimension of the largest particles of said particulate material.

4. An apparatus as recited in claim 1 wherein said exit orifice of said inner extrusion port and said exit orifice of said outer extrusion port are generally annular and wherein said exit passage between said inner extrusion port and said outer extrusion port is generally annular.

5. An apparatus as recited in claim 1 wherein said turbulence inducing means is located on said outer extrusion port.

6. An apparatus as recited in claim 4 wherein said turbulence inducing means is located on said outer extrusion port.

7. An apparatus as recited in claim 1 wherein said means for removing dough is located on said outer extrusion port.

8. An apparatus as recited in claim 4 wherein said means for removing dough is located on said outer extrusion port.

9. An apparatus as recited in claim 1 wherein said outer extrusion port includes a generally annular land surface oriented generally parallel to the axis of said outer extrusion port with said land surface terminating at the inner side of said outer extrusion port in a generally sharp line of intersection with the interior surface of said outer extrusion port whereby said land surface provides said dough removing means and said generally sharp line of intersection provides said turbulence inducing means.

10. An apparatus as recited in claim 9 wherein said line of intersection is sharp.

11. An apparatus as recited in claim 9 wherein said land surface is smooth and parallel to the axis of said outer extrusion port.

12. An apparatus as recited in claim 9 wherein said land surface includes scallops oriented generally parallel to the axis of said outer extrusion port.

13. An apparatus as recited in claim 9 wherein said land surface has a length parallel to the axis of said outer extrusion port of about 1/16 inch to about 5/16 inch.

14. An apparatus as recited in claim 13 wherein said distance d is at least about 5/16 inch to about 7/16 inch.

15. An apparatus as recited in claim 1 wherein said outer extrusion port includes a generally annular land surface oriented generally parallel to the axis of said outer extrusion port, the inner surface of said outer extrusion port is a generally annular beveled surface intersecting said land surface at the interior side of said land surface thereby forming a generally annular line of intersection wherein said line of intersection is generally sharp whereby said land surface provides said dough removing means and said generally sharp line of intersection provides said turbulence inducing means.

16. An apparatus as recited in claim 15 wherein said line of intersection is sharp.

17. An apparatus as recited in claim 15 wherein said land surface is smooth and parallel to the axis of said outer extrusion port.

18. An apparatus as recited in claim 15 wherein said land surface includes scallops oriented generally parallel to the axis of said outer extrusion port.

19. An apparatus as recited in claim 15 wherein said land surface has a length parallel to the axis of said outer extrusion port of about 1/16 inch to about 5/16 inch.

20. An apparatus as recited in claim 15 wherein said beveled surface forms an angle with a plane perpendicular to the axis of the outer extrusion port.

21. In a co-extrusion method for forming a continuous food product having dissimilar inner and outer portions wherein said inner portion is enveloped in intimate contact by said outer portion and said outer portion is a dough material, said method including the steps of:

extruding the inner portion through an inner extrusion port; and

enveloping said inner portion with the outer portion and passing the inner portion and the enveloping outer portion through an outer extrusion port thereby continuously forming a composite rope-like food product having said outer portion in intimate contact with said inner portion;

the improvement comprising;

providing particulate material composed of particles in said outer portion dough material prior to said outer portion dough material enveloping said inner portion;

causing turbulence in said outer portion dough

material when said outer portion is enveloping said inner portion whereby said particles in said outer portion dough material tumble and therefore at least a portion of said particles partially penetrate the exterior surface of said outer portion dough material; and

removing dough covering the part of said particles which penetrate said exterior surface.

22. A method as recited in claim 21 wherein said outer portion dough material is a chocolate chip cookie dough, said particulate material is chocolate chips, and said inner portion is a chocolate chip cookie dough.

23. A method as recited in claim 21 or 22 wherein said dough covering is removed prior to said composite rope-like food product exiting the outer extrusion port.

24. A co-extrusion method for forming a continuous food product having dissimilar inner and outer portions wherein said inner portion is enveloped in intimate contact by said outer portion and said outer portion is a dough material, said method comprising:

providing particulate material composed of particles in said outer portion dough material;

extruding said inner portion through an inner extrusion port;

passing said outer portion dough material containing particulate material through an exit passage formed by recessing said inner extrusion port a distance d from an outer extrusion port wherein said distance d is

sufficient to permit said particles of said particulate material contained in said outer portion dough material to pass through said exit passage whereby said outer portion dough material envelops said inner portion;

passing said inner portion enveloped by said outer portion dough material through said outer extrusion port thereby forming a composite rope-like food product having said outer portion dough material in intimate contact with said inner portion;

creating turbulence in said outer portion dough material enveloping said inner portion thereby causing at least a portion of said particles to tumble and to partially penetrate the exterior surface of said outer portion dough material prior to said composite rope-like food product exiting said outer extrusion port;

removing dough from the part of said particles penetrating the exterior surface of said outer portion dough material prior to said composite rope-like food product exiting said outer extrusion port.

25. A method as recited in claim 24 wherein said turbulence is created by providing turbulence-inducing means on said outer extrusion port.

26. A method as recited in claim 24 or 25 wherein said dough is removed by providing said outer extrusion port with a land surface generally parallel to the axis of said outer extrusion port.

27. A method as recited in claim 24 wherein said

rope-like food product passed through said outer extrusion port is deposited on a continuously moving horizontally disposed conveyer means travelling at a speed substantially equal to or just slightly faster than the rate of extrusion whereby said composite rope-like food product is oriented in a substantially straight line in the direction of movement of said conveyer means in the absence of discontinuities formed in said outer portion.

28. A method as recited in claim 24 wherein said inner portion is a dough material.

29. A method as recited in claim 24 or 25 wherein said distance d is at least about 1.25 times the maximum dimension of the largest particles of said particulate material.

30. A method as recited in claim 24 wherein said outer portion is a chocolate chip cookie dough, said particulate material is chocolate chips, and said inner portion is a chocolate chip cookie dough.

31. A method as recited in claim 30 wherein the size of said chocolate chips ranges from about 1,500 chips/pound to 10,000 chips/pound.

32. A method as recited in claim 31 wherein the concentration of said chocolate chips is about 3 to 40 per cent by weight of the outer portion dough.

33. A method as recited in claim 31 wherein said distance d is at least about 1.25 times the maximum dimension of the largest chocolate chips in said outer portion dough.

34. A method as recited in claim 33 wherein said turbulence is provided by said land surface terminating in a generally sharp line of intersection at the interior side of said outer extrusion port.

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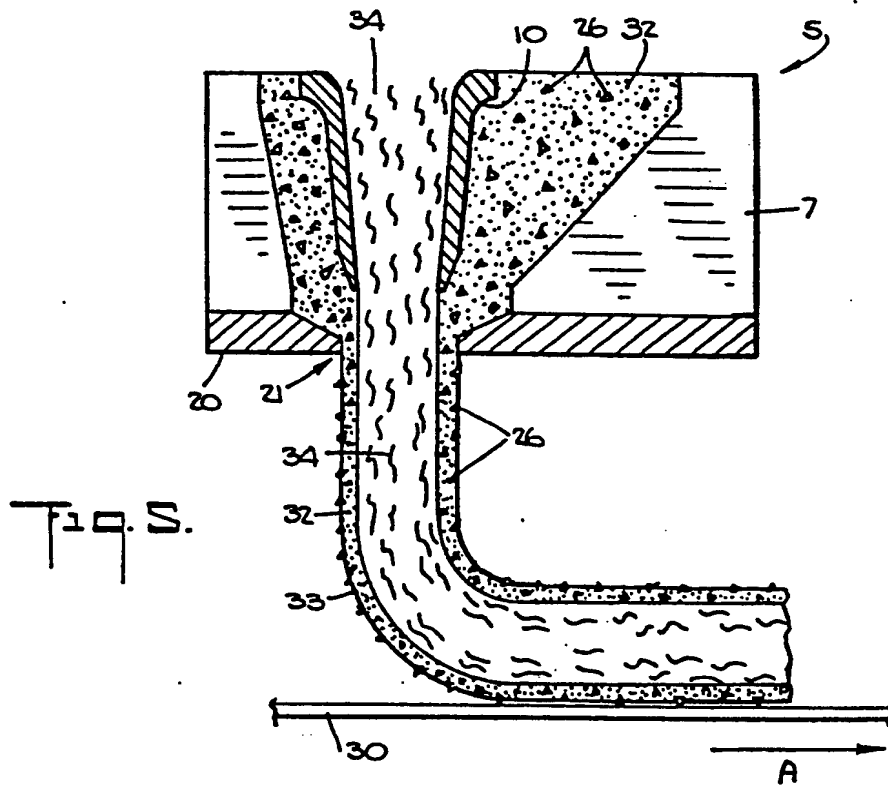
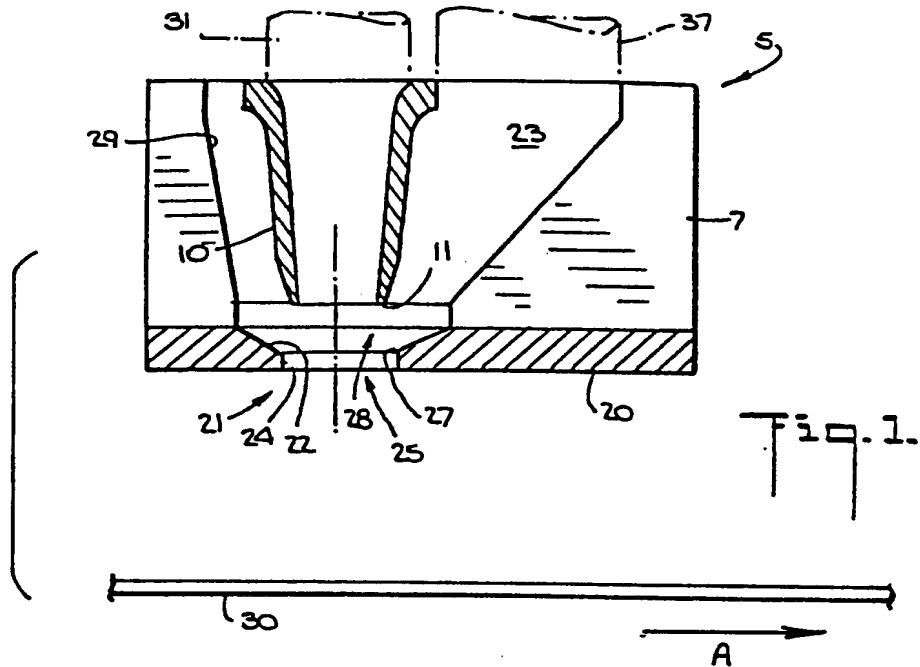


Fig. 2.

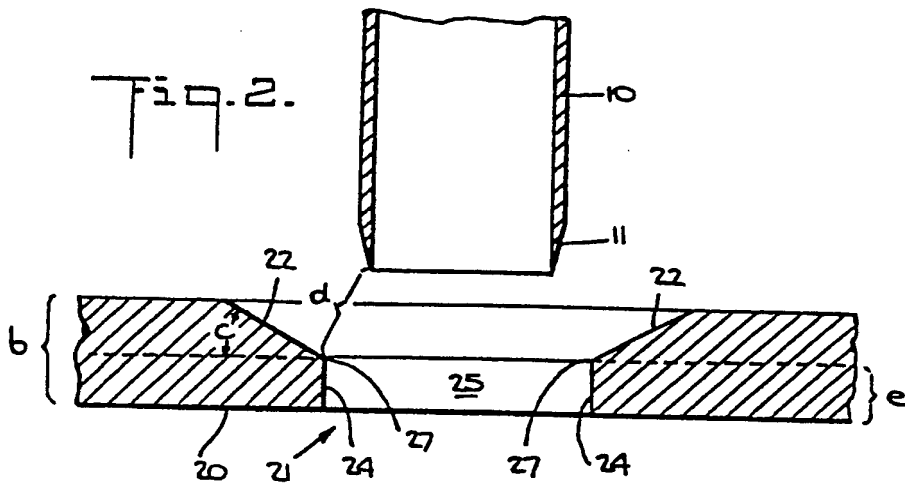


Fig. 4.

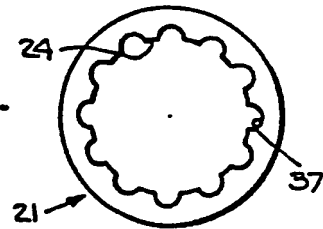


Fig. 3.

